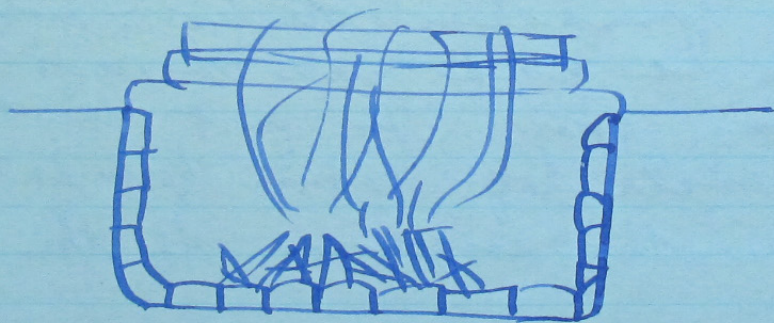


2. Fire-in-a-hole.

Purpose - To conserve fuel & heat,
for safety, & for individual
or small group cooking.

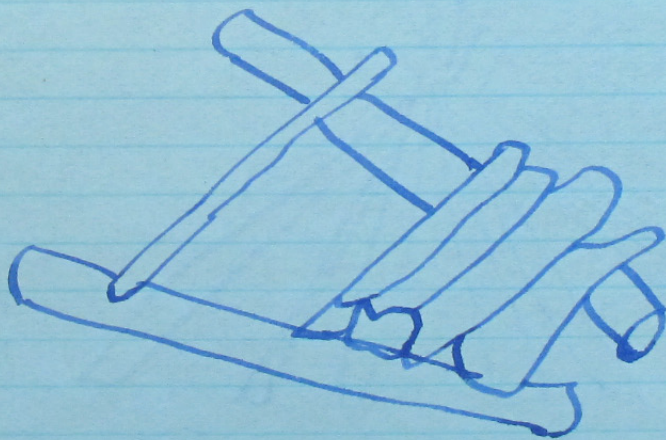
Construction - Dig a hole & pile the earth
on the side, in the direction
towards which the wind is
blowing. Line the walls &
bottom of the hole with
stones. Fill the hole with tinders &
lay a criss-cross fire over the hole.
As the sticks burn through, they
will fall the hole, making a bed
of coals. This method is especially
good in a high wind. It is not
good for hard or wet ground.



3. Hunter's Fire

Purpose - To provide a steady fire for cooking several dishes at the same time.

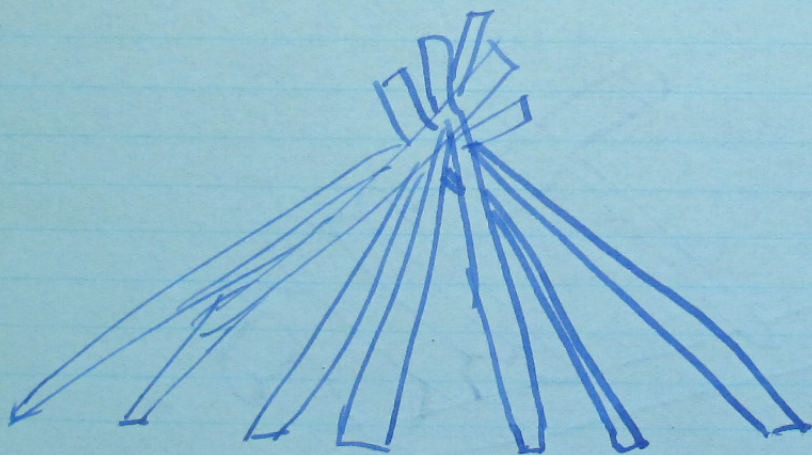
Construction - Place two green or sound logs 6" apart, & in a V-shape, with the spread ends toward the prevailing wind about seven inches apart, and the other ends about 4" apart. Level off the tops of the logs, to sink down between them when burned, the to coals, & a fire between the logs with fuzzy sticks, kindling, and hard wood sticks. Cooking vessels span the narrowed end.



4. Miy-wam.

Purpose - To boil quickly, and to start other types of fires.

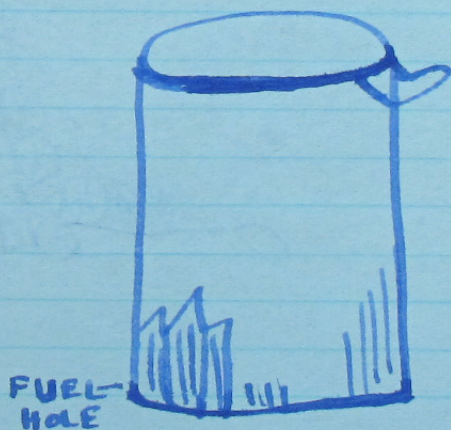
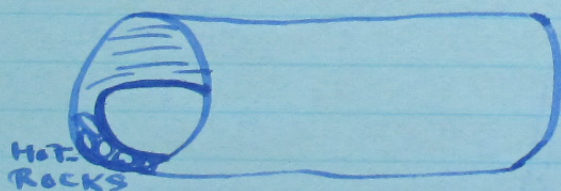
Construction - Stand three fuzzy-sticks as a tripod, and build around them a ^{bunch of dry grass in a} mizwam of sticks varying from the size of a match to a scout knife. Feed the fire with small sticks as needed. A crane is frequently used with this fire.



5. Tin Can Stove.

Purpose - To provide a quick cooking arrangement when the ground is damp or too hard to dig into.

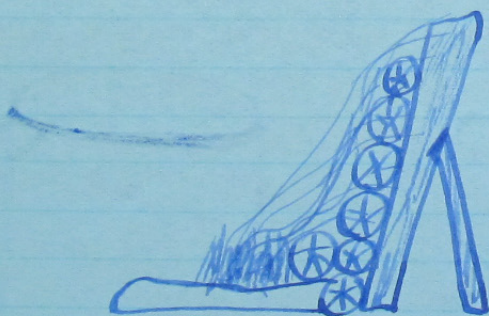
Construction - With a knife or tin cutters cut in a #10 tin can two openings as indicated in the illustration - one for fuel & one for a chimney. The top of the can when heated should be thoroughly wiped. Such things as bacon & eggs may be cooked on it. The lid of the tin may be used as a shelf on which to cook biscuits in front of a reflector fire. The can may be used to pack supplies in when on trail.



6. Behmdre long

Purpose - To produce a hot fire, which throws out a good continuous heat & which will burn all night.

Construction - The fire is built over two green moss, side logs, which form a bed of red hot embers, as the logs burn and fall in. Two green logs are used as support behind the fire. The logs to be burned are placed against this support & the flames climb to the top. The fire is replenished by feeding logs on the top of this frame.



Rules for fire-building .

1. As the wood is gathered and cut divided into separate piles of tinders, kindling + hard wood. A good campfire should never have to go in search of wood after the fire is lighted. Sticks ~~are~~ ^{are} foot long are better than smaller pieces because fire burns upward.
2. To start a fire, take a small forked stick about 6" long. Insert it in the ground at about a 45° L with the forked end out. Drop a handful of tinder over this. The forked stick will keep the tinder elevated + allow for air. Any type of fire may then be constructed. A bundle of dry plant stalks about 1' long, broken in half and placed in a vertical position is a good starter. If light dry tinder cannot be found little fuzzy sticks with which to start the fire. Select three or four short dry fires as thick as a thumb + whittle thin shavings toward the end of the stick. If it is raining, open a log and use splintered bits of the dry interior.
3. When necessary to conserve heat, lay the fire + hang the kettle before lighting, in order to get the most from the fire.

4. Cooking over coals is always more successful than cooking over flames. The food cooks more slowly, is more likely to be well done, and less likely to burn. It is also possible to get closer to the fire without being burned. Rattles do not burn black over coals.
5. Clear spot before laying fire to avoid spreading dry leaves and grasses. Moisten ground before fire area with water or protect with soil.
6. Observe direction of wind & leave plenty of space for air.
7. When finished be sure fire is completely out.

Safety rules.

1. Be sure match to light fire is out, before thrown away.
2. Don't build campfire any larger than necessary.
3. Don't build a camp-fire against a tree or log.
4. Don't build bon-fires.
5. Select a site near water if possible.
6. Build the fire in the open.
7. Never leave the fire unattended.
8. Extinguish fire first with water, then cover with dirt.

Organization.

Sec. 4.

To have organization, a group must have one efficient leader. Therefore appoint, or let group appoint one girl to be in charge of the outing.

She is responsible for all duty, & so delegates each job to different persons, while she supervises or helps where needed. For a day-out (for instance), she gets one person to arrange equipment, one person to arrange food, while she proceeds to the camp-site, where certain people are getting wood and starting the fire, and others making pots and preparing food for a meal, when food arrives. After the meal, the dish-washers and driers do their duty, where others clean up the camp-site.

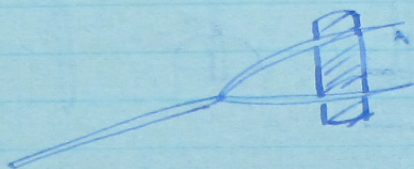
The organization of any trip of any length, is similar, except that the duties are of greater quantity and variety. The leader is general check and boss, the others on the trip must co-operate.

badgets.

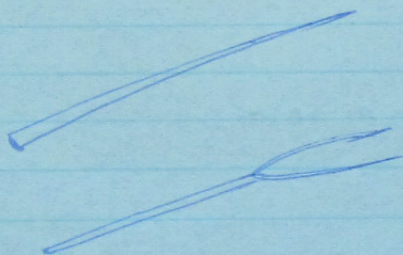
Sec. 5.

Roasting forks - green sticks.

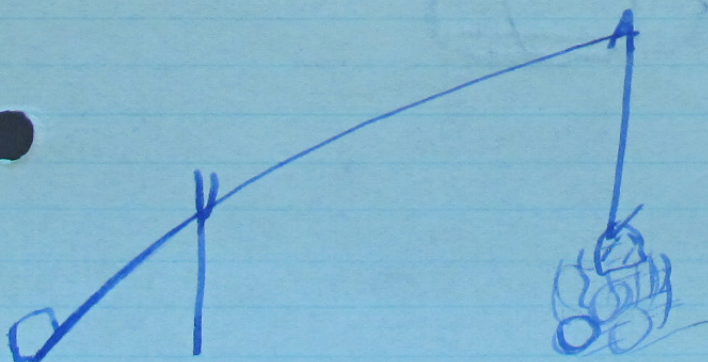
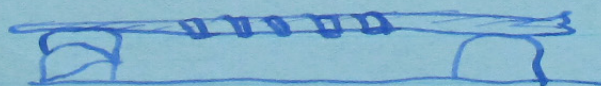
For meat.



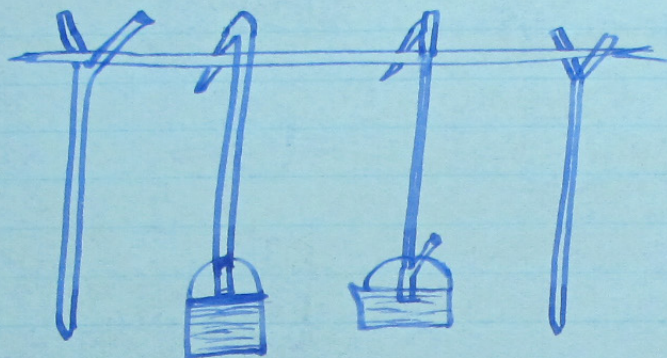
For toast, cheese etc.



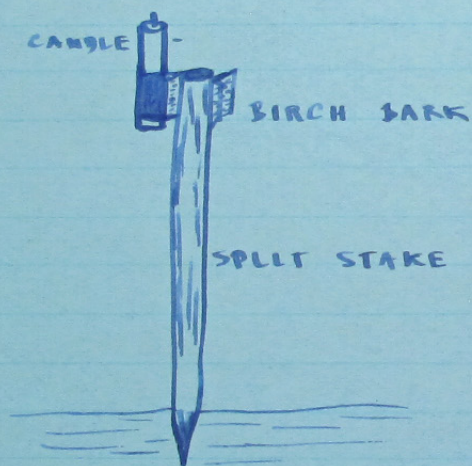
For meat, poultry, dough.



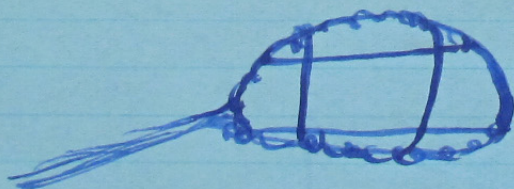
For heating.



For light.



For drying.





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